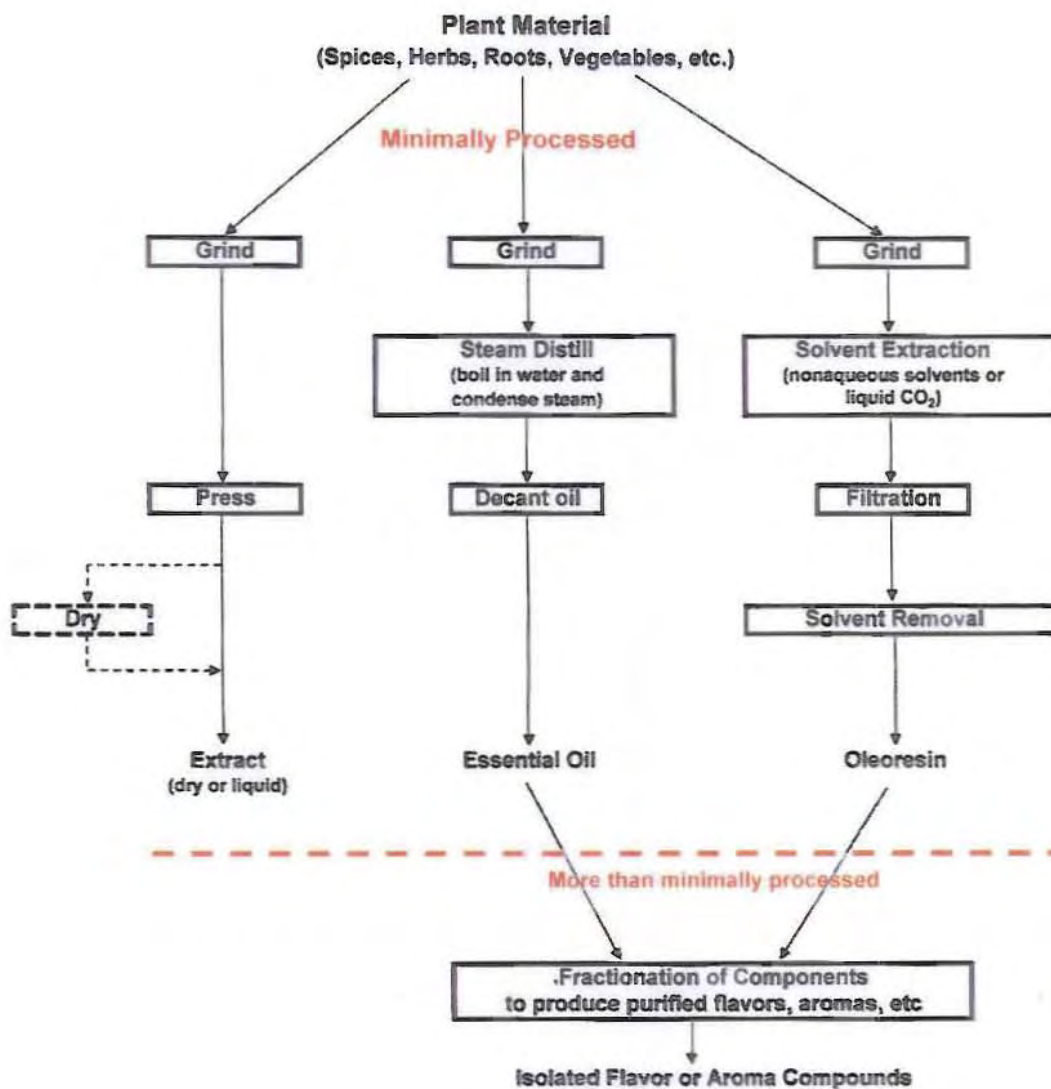


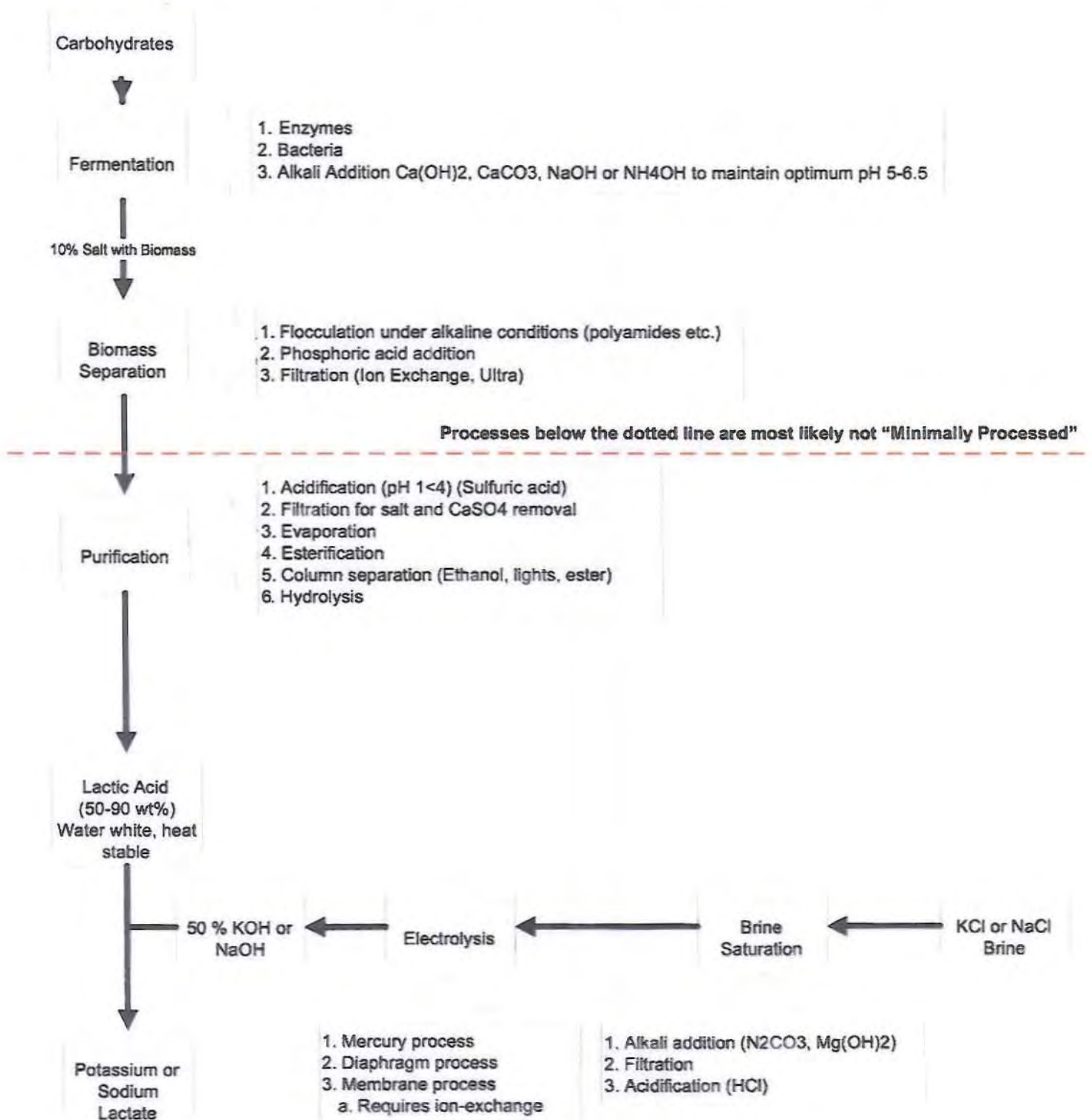
## Processes for Flavoring Extracts, Oils and Oleoresins



**References:**

- 1 "Spices", in Kirk-Othmer Encyclopedia of Chemical Technology, John Wiley & Sons Inc., 2006
- 2 "Oils, Essential", in Kirk-Othmer Encyclopedia of Chemical Technology, John Wiley & Sons Inc., 1999

# Industrial processes for Lactic Acid, Sodium Lactate and Potassium Lactate

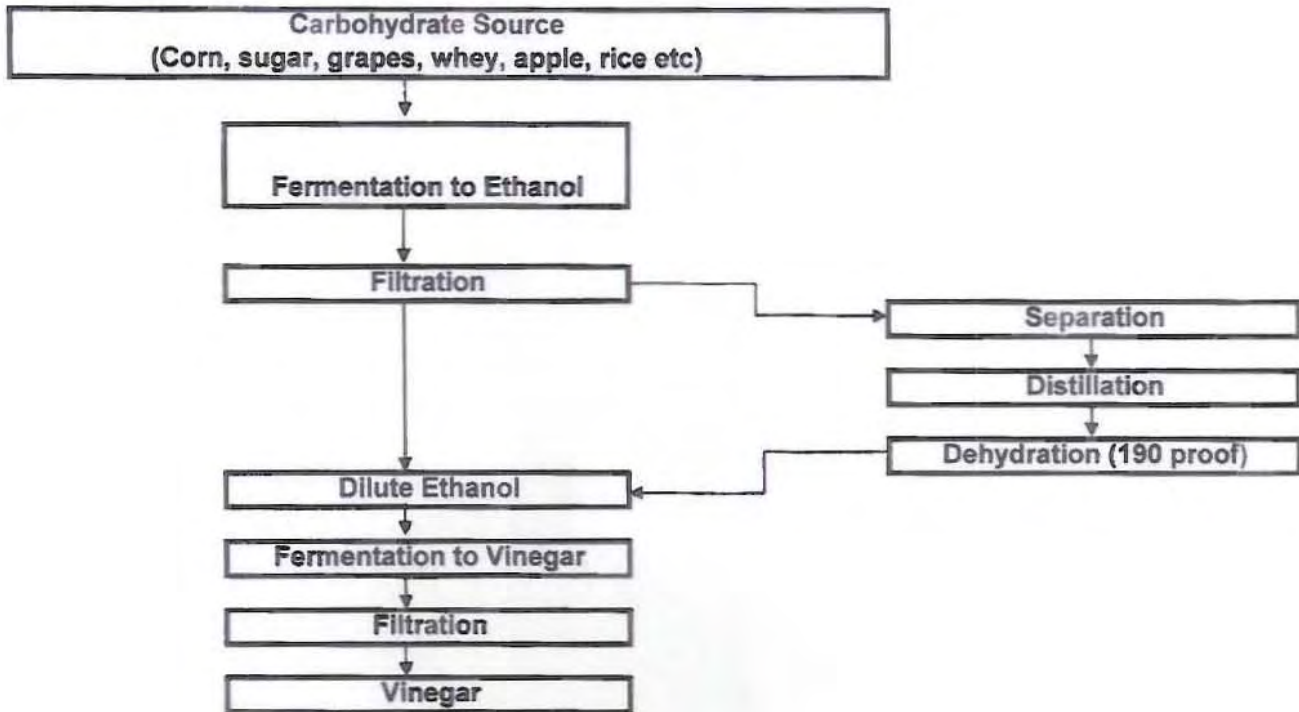


## References:

1. Datta, R. and Henry, M., *J Chem Technol Biotechnol* 81:1119-1129 (2006)
2. Kirk-Othmer Encyclopedia of Chemical Technology, 5<sup>th</sup> ed., John Wiley & Sons Inc., 2005
3. U.S. Pat. 6,630,603 (Sep. 28, 2000), J. Van Breugel, J. Van Krieken, A.C. Baro, J.M.V. Lancis, M.C. Vila (to Purac Biochem)
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## Process for Vinegar

Minimally processed



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3. "Ethanol", in Kirk-Othmer Encyclopedia of Chemical Technology, 2005, John Wiley & Sons